

AMENDMENTS TO THE CLAIMS

1. (Currently amended) A method for making a restructured seafood product, comprising:

(1) modifying the surfaces of ~~more than one~~ frozen seafood ~~portions~~ chunks by a ~~first step~~ steps comprising:

(a) obtaining ~~more than one~~ frozen seafood ~~portions~~ chunks from a selected seafood species;

(b) ~~treating the surfaces of the more than one~~ mixing the frozen seafood ~~portions~~ chunks with at least one of phosphate and 1% by weight or less of salt for a sufficient time of no more than 10 minutes and ~~at a sufficient temperature of no more than 32°F~~ to produce surface-modified frozen seafood ~~portions~~ chunks;

(2) preparing a ~~surimi-based~~ binder by a ~~second step~~ steps comprising:

(a) obtaining ~~surimi~~ flesh of a similar seafood species;

(b) mixing the ~~surimi~~ flesh with at least ~~one of a phosphate and salt, a starch, and water~~ to produce a ~~surimi-based~~ binder;

(3) coating the modified surfaces of the frozen seafood ~~portions~~ chunks with the ~~surimi-based~~ binder, ~~the amount of binder being less than 10 wt.% of the seafood product;~~ and and

(4) forming the binder-coated, surface-modified frozen seafood ~~portions~~ chunks into a restructured product, the product including ~~about 1 wt.% frozen seafood chunks bound with the binder, 1% by weight or less phosphate and/or of salt and the seafood portions being one of either chunks or fillets; and~~

(5) ~~elevating the temperature of the restructured product to above 32°F for a period sufficient to set the binder less than 10% by weight of binder.~~

2. (Original) The method of Claim 1, wherein the sufficient time is about 30 seconds to about 2 to 3 minutes.

3. (Canceled)

4. (Currently amended) The method of Claim 1, further comprising treating the surfaces of ~~more than one~~ the seafood ~~portion~~ chunks with phosphate and salt.

5. (Original) The method of Claim 4, wherein the salt is sodium chloride and the phosphate is a polyphosphate.

6. (Original) The method of Claim 4, wherein the salt is sodium chloride and the phosphate is tetrasodium pyrophosphate.

7. (Currently amended) The method of Claim 1, wherein the seafood ~~portions~~ chunks are one of at least a salmon, a whitefish, and a shellfish.

8. (Canceled)

9. (Currently amended) The method of Claim 1, wherein the ~~surimi-based~~ binder is derived from one of at least a salmon, a whitefish, and a shellfish.

10. (Currently amended) The method of Claim 1, wherein the seafood ~~portions~~ chunks are derived from a salmon and the binder is derived from a salmon.

11. (Currently amended) The method of Claim 1, wherein the seafood ~~portions~~ chunks are randomly oriented throughout the product.

12-14. (Canceled)

15. (Original) The method of Claim 1, wherein the binder comprises about 23% to about 53% water by weight.

16-18. (Canceled)

19. (Original) The method of Claim 1, further comprising elevating the temperature of the product to about 350°F for about 15 seconds.

20. (Original) The method of Claim 1, further comprising cooking the exterior surface of the product to a depth no more than about 1 mm.

21. (Currently amended) The method of Claim 1, wherein the temperature of the seafood ~~portions~~ chunks does not exceed 28°F during steps (1), ~~[(2)]~~ (3), and ~~[(3)]~~ (4).

22. (Canceled)

23. (Currently amended) The method of Claim 1, wherein the average seafood ~~portion~~ chunk weight is no more than 1 ounce.

24-26. (Canceled)

27. (Original) The method of Claim 1, wherein the product has at least one rounded surface.

28. (Original) The method of Claim 1, wherein the binder comprises less than 5% by weight of the product.

29. (Original) The method of Claim 1, wherein the binder comprises greater than 30% water by weight.

30. (Currently amended) A method for making a restructured seafood product comprising:

to a plurality of frozen seafood ~~portions~~ chunks that have not been modified on the surfaces by a phosphate or salt, adding a ~~surimi-based binder~~ containing at least ~~one of phosphate and salt~~ and having ~~functional groups suitable to attach to~~ mixing the seafood chunks with the binder wherein the salt of the binder is sufficient to create binding sites ~~created~~ on the ~~surface~~ surfaces of the seafood ~~through the action of the phosphate and/or salt in the surimi-based binder,~~ said attachment occurring through covalent and/or hydrogen bonding, the product including about 1 wt.% or less phosphate and/or salt chunks;

forming the frozen seafood ~~portions~~ chunks into a restructured seafood product, wherein the ~~binder product~~ comprises frozen chunks of seafood bound with the binder, less than 10% by weight of the product, and the seafood portions being one of either chunks or fillets; and

~~elevating the temperature of the restructured product to above 32°F for a period sufficient to set the binder, and 1% or less by weight of salt.~~

31. (Currently amended) The method of Claim 30, wherein the temperature of the chunks is not raised to more than about 32°F.

32-42. (Canceled)